MG34F602MAT

# Microwave Oven

## Owner's Instructions & Cooking Guide

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

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## USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

## LEGEND FOR SYMBOLS AND ICONS

| | |
|---|---|
| ⚠ WARNING | Hazards or unsafe practices that may result in **severe personal injury or death**. |
| ⚠ CAUTION | Hazards or unsafe practices that may result in **minor personal injury or property damage**. |

| | | | |
|---|---|---|---|
|  | Warning; Fire hazard | | Warning; Hot surface |
| | Warning; Electricity | | Warning; Explosive material |
|  | Do NOT attempt. | | Do NOT touch. |
| | Do NOT disassemble. | | Follow directions explicitly. |
|  | Unplug the power plug from the wall socket. |  | Make sure the machine is grounded to prevent electric shock. |
| | Call the service center for help. | | Note |
| | Important | | |

# IMPORTANT SAFETY INSTRUCTIONS

## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

**Before using the oven, confirm that the following instructions are followed.**

### ⚠ WARNING (Microwave function only)

- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- This appliance is intended to be used in household only.



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- **WARNING:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plasitic or paper containers, keep an eye on the oven due to the possibility of ignitions.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- **WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- The oven should be cleaned regularly and any food deposites removed.
- Failure to maintain the oven in a clean conditioin could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.





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- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Liquids or other foods must not be heated in sealed containers since they are liable to explode;
- The appliance should not be cleaned with a water jet.
- This oven should be positioned proper direction and height permitting easy access to cavity and control area.
- Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
- If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
- The microwave oven has to be positioned so that plug is accessible.
- The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

## ⚠ WARNING
## (Oven function only) - Optional

- **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- A steam cleaner is not to be used.



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**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.





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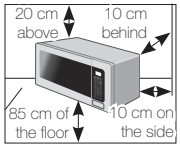
## INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.




**1.** When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.

**2.** Remove all packing materials inside the oven.

**3.** Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)

**4.** This microwave oven has to be positioned so that plug is accessible.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  For your personal safety, plug the cable into a proper AC earthed socket.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

## CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

**1.** Clean the outside surfaces with a soft cloth



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and warm, soapy water. Rinse and dry.

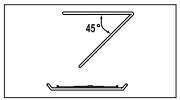
**2.** Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.

**3.** To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.

**4.** Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents.Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly
- **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)




## STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair

- **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
  - Unplug it from the wall socket
  - Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.





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- This microwave oven is not intended for commercial use.
- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

| ⚠ WARNING | | | | |
|---|---|---|---|---|
| Only qualified staff should be allowed to modify or repair the appliance. | ✓ | ✓ | ✓ | ✓ |
| Do not heat liquids and other food in sealed containers for microwave function. | ✓ | ✓ | ✓ | ✓ |
| For your safety, do not use high-pressure water cleaners or steam jet cleaners. | ✓ | ✓ | ✓ | ✓ |
| Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground. | ✓ | ✓ | ✓ | ✓ |
| This appliance must be properly grounded in accordance with local and national codes. | ✓ | ✓ | ✓ | ✓ |
| Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis. | ✓ | ✓ | ✓ | ✓ |
| Do not pull or excessively bend or place heavy objecton the power cord. | ✓ | ✓ | ✓ | ✓ |
| In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. | ✓ | ✓ | ✓ | ✓ |
| Do not touch the power plug with wet hands. | ✓ | ✓ | ✓ | ✓ |
| Do not turn the appliance off by unplugging the power plug while an operation is in progress. | ✓ | ✓ | ✓ | ✓ |
| Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre. | ✓ | ✓ | ✓ | ✓ |
| Do not apply excessive pressure or impact to the appliance. | ✓ | ✓ | ✓ | ✓ |
| Do not place the oven over a fragile object such as a sink or glass object. | ✓ | ✓ | | |
| Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance. | ✓ | ✓ | ✓ | ✓ |
| Ensure that the power voltage, frequency and current are the same as those of the product specifications. | ✓ | ✓ | | ✓ |
| Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer. | ✓ | ✓ | ✓ | |
| Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven. | ✓ | ✓ | ✓ | |
| Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre. | ✓ | ✓ | ✓ | ✓ |
| Do not pour or directly spray water onto the oven. | ✓ | ✓ | | |
| Do not place objects on the oven, inside or on the door of the oven. | ✓ | ✓ | ✓ | |
| Do not spray volatile material such as insecticide onto the surface of the oven. | ✓ | ✓ | | |



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| | | | | |
|---|---|---|---|---|
| Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven. | ✓ | | ✓ | ✓ |
| Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door. | ✓ | ✓ | ✓ | ✓ |
| **WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:<br>• Immerse the scalded area in cold water for at least 10 minutes.<br>• Cover with a clean, dry dressing.<br>• Do not apply any creams, oils or lotions. | ✓ | ✓ | ✓ | ✓ |

| ⚠ CAUTION | | | | |
|---|---|---|---|---|
| Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.<br>Remove wire twist ties from paper or plastic bags.<br>Reason: Electric arcing or sparking may occur and may damage the oven. | ✓ | | ✓ | ✓ |
| Do not use your microwave oven to dry papers or clothes. | ✓ | | ✓ | ✓ |
| Use shorter times for smaller amounts of food to prevent overheating and burning food. | ✓ | | ✓ | ✓ |
| Do not immerse the power cable or power plug in water and keep the power cable away from heat. | ✓ | ✓ | | |
| Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc. | | | ✓ | ✓ |
| Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently. | ✓ | | ✓ | |
| Always use oven mitts when removing a dish from the oven to avoid unintentional burns. | | | ✓ | |
| Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling. | | | ✓ | |
| Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam. | | | ✓ | |
| Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally. | ✓ | | | ✓ |
| Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.) | ✓ | | ✓ | |
| Take care when connecting other electrical appliances to sockets near the oven. | ✓ | ✓ | ✓ | |





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## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.(MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.



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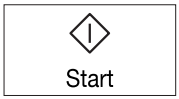
## QUICK LOOK-UP GUIDE

**If you want to cook some food.**

**1.** Place the food in the oven.
Press the **Number** button to enter operating time.

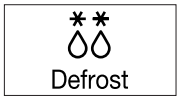
**2.** Press the **Start** (⏀)button.

**Result :** Cooking starts. The oven beeps 4 times when cooking is over.



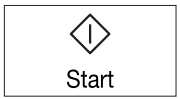

**If you want to Defrost some food.**

**1.** Place the frozen food in the oven.
Select the type of food that you are cooking by pressing the **Defrost** (❄❄) button one or more times.




**2.** Select the weight by pressing the **Number** button as required.

**3.** Press the **Start** (⏀) button.




**If you want to add extra 30 seconds.**

Leave the food in the oven.
Press **+30s** one or more times for each extra 30 seconds that you wish to add.

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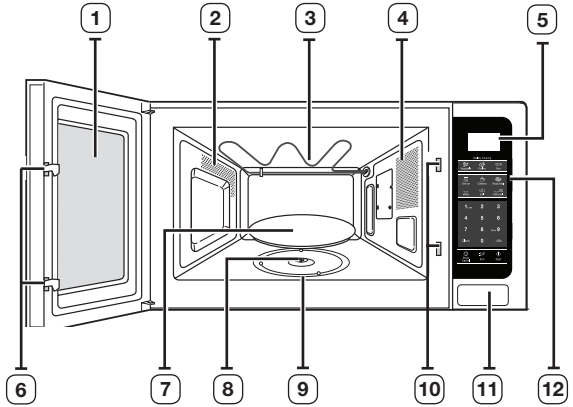
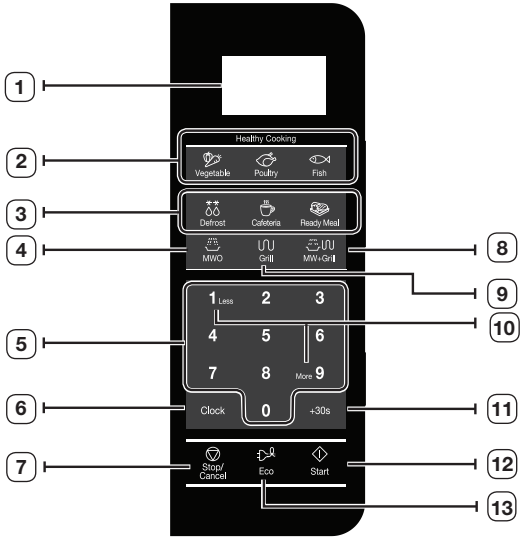
## OVEN




1. DOOR
2. VENTILATION HOLES
3. GRILL
4. LIGHT
5. DISPLAY
6. DOOR LATCHES
7. TURNTABLE
8. COUPLER
9. ROLLER RING
10. SAFETY INTERLOCK HOLES
11. OPEN DOOR PUSH BUTTON
12. CONTROL PANEL

## CONTROL PANEL




1. DISPLAY
2. HEALTHY COOKING BUTTON
3. AUTO DEFROST/COOK BUTTON
4. MWO POWER LEVEL BUTTON
5. NUMBER BUTTON
6. CLOCK BUTTON
7. STOP/CANCEL BUTTON
8. COMBI BUTTON
9. GRILL BUTTON
10. MORE/LESS BUTTON
11. +30s BUTTON
12. START BUTTON
13. ECO BUTTON



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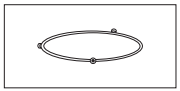
## ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

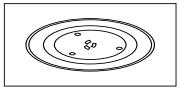
1. **Roller ring**, to be placed in the centre of the oven.

   **Purpose :** The roller ring supports the turntable.



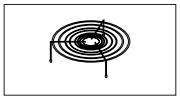
2. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

   **Purpose :** The turntable serves as the main cooking surface; it can be easily removed for cleaning.



3. **Grill rack,** to be placed on the turntable.

   **Purpose :** The metal rack can be used in grill and combination cooking.



DO NOT operate the microwave oven without the roller ring and turntable.

## SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “12:00” is automatically displayed on the display.
Please set the current time.

- When you first install your microwave oven.
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

**Auto energy saving function**
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

1. **To display the time in the...**
   24-hour notation
   12-hour notation
   Press the **Clock** button once or twice.

2. Use the number buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter, 5, 0, 0.

3. When 5 seconds has elapsed, “**ENTER**” indicator flash and “**Cloc**” will be displayed.

4. Press **Clock** button again. A color will blink, indicating that the time is set.

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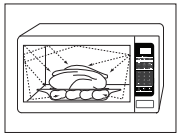
## HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without the foods form or colour changing.

You can use your microwave oven to:

- Defrost (manual & auto)
- Cook
- Reheat

Cooking Principle.



1. The microwaves generated by the magnetron are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the recipient used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

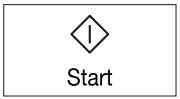
- Even cooking of the food right to the centre
- The same temperature throughout the food

## CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times.
Open the oven door by pushing the push button on the bottom side of the control panel. Place a glass of water on the turntable. Then, close the door.

1. Press the **Number** button to enter operating time. (4 to 5 minutes)

2. Press the **Start** (◇) button.




**Result:** The oven light comes on and the turntable starts rotating.

1) Cooking starts and when it has finished the oven beeps 4 times.
2) The end reminder signal will beep 3 times (once every minute).
3) The current time is displayed again.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.



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## SETTING COOKING TIMES & POWER LEVELS

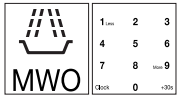
Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The **MWO** (🍲) button lets you control the heating intensity from Warm (1) to High (0).

## ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **MWO** (🍲) button.

1. Use the number buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. **For example, to set 20 minutes, enter 2, 0, 0, 0.**

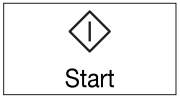
2. If you want to set the power level to something other than High, press the **MWO** (🍲) button, then use the number buttons to enter a power level.




**Power Levels**

| | | | |
|---|---|---|---|
| 1 = PL:10 | (Warm) | 6 = PL:60 | (Simmer) |
| 2 = PL:20 | (Low) | 7 = PL:70 | (Medium high) |
| 3 = PL:30 | (Defrost) | 8 = PL:80 | (Reheat) |
| 4 = PL:40 | (Medium low) | 9 = PL:90 | (Sauté) |
| 5 = PL:50 | (Medium) | 0 = PL:Hi | (High) |

3. Press the **Start** (◈) button to begin cooking. If you want to change the power level, press Pause/ Cancel before you press Start, and re-enter all of the instructions.




Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

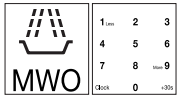
## MULTI-STAGE COOKING

1. Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.

When entering more than one cooking stage, the **MWO** (🍲) button must be pressed before the second cooking stage can be entered. To set the power level at High for a stage of cooking, press the **MWO** (🍲) button twice.

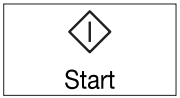
2. Use the number buttons to set a second cooking time.

3. Press the **MWO** (🍲) button, then use the number buttons to set the power level of the second stage of cooking.




4. Press **Start** (◈) button to begin cooking.

You can check the Power Level while cooking is in progress by pressing the **MWO** (🍲) button.




## USING THE MORE/LESS BUTTON

The More/Less buttons allow you to adjust pre-set cooking times. They only work in the **Vegetable, Poultry, Fish, Cafeteria, Ready meal** modes. Use the **More/Less** button only after you have already begun cooking with one of these procedures.
The **More/Less** key cannot be used with the **Defrost** key.

1. To ADD more time to an automatic cooking procedure: Press the **More** (9) button.

2. To REDUCE the time of an automatic cooking procedure : Press the **Less** (1) button.

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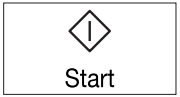
## USING THE +30S BUTTON

You can increase the cooking time by pressing the +30 s button once for each 30 seconds to be added.

1. Press the **+30S** button once for each 30 seconds to be added.

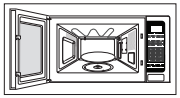
Add 30 seconds to a program in progress by pressing the **+30S** button for each 30 seconds you want to add.

2. Press the **Start** (◇) button.



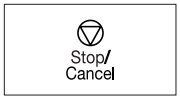

## STOPPING THE COOKING

You can stop cooking at any time to check the food.



1. To stop temporarily;
   1) Open the door.
   **Result :** Cooking stops. To resume cooking, close the door and press **Start** (◇) button again.
   2) Press the **Stop/Cancel** (▽) button.
   **Result :** Cooking stops. To resume cooking, press **Start** (◇) button again.

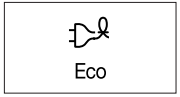
2. To stop completely;
   Press the **Stop/Cancel** (▽) button.
   **Result :** The cooking stops. If you wish to cancel the cooking settings, press the **Stop/Cancel** (▽) button again.




You can also cancel any setting before starting by simply pressing **Stop/Cancel** (▽) button.

## SETTING THE ENERGY SAVE MODE

The oven has an energy save mode. This facility saves electricity when the oven is not in use. Normal condition is standby mode and show clock when not using.

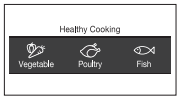



- Press the **Eco** (🍃) button.
  **Result :** Display off.
- To remove energy save mode, open the door or press the **Eco** (🍃) button and then display shows current time. The oven is ready for use.

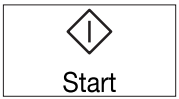
## USING THE HEALTHY COOKING FEATURES

The healthy cooking features has 21 pre-programmed cooking times.
You do not need to set either the cooking times or the power level.
You can select the food servings by pressing Vegetable, Poultry, Fish buttons.
First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Vegetable**, **Poultry**, **Fish** button once or more times.




2. Press the **Start** (◇) button.
   **Result :** Cooking starts. When it has finished.
   1) The oven beeps 4 times.
   2) The end reminder signal will beep 3 times (once every minute).
   3) The current time is displayed again.




Vegetable A-1, A-6 need to select serving size by pressing No. 1 or 2 before press the start button

Use only recipients that are microwave-safe.



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## USING THE HEALTHY COOKING PROGRAMMES (VEGETABLES)

The following table presents the 12 Healthy Cooking auto programmes for cooking vegetables. It contains its quantities, standing times and appropriate recommendations. Programmes 1-10 are running with microwave energy only. Programmes 11-12 are running with a combination of microwave and grill.

| Code | Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| A-1 | **Broccoli** | 250<br>500 | 1-2 | Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g, and add 60-75 ml (4-5 tablespoons) for 500 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. |
| A-2 | **Carrots** | 250 | 1-2 | Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. |
| A-3 | **Green Beans** | 250 | 1-2 | Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoon) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. |
| A-4 | **Spinach** | 150 | 1-2 | Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. |
| A-5 | **Corn on the cob** | 500<br>(2 pcs) | 1-2 | Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. |
| A-6 | **Peeled Potatoes** | 250<br>500 | 2-3 | Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered. |
| A-7 | **Brown Rice** (parboiled) | 250 | 5-10 | Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. |
| A-8 | **Wholemeal Macaroni** | 250 | 1-3 | Use a large glass ovenware dish with lid. Add 1000 ml hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. |
| A-9 | **Quinoa** | 250 | 1-3 | Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. |

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| Code | Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| A-10 | Bulgur | 250 | 2-5 | Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. |
| A-11 | Vegetables Gratin | 500 | 2-3 | Put the vegetables, such as precooked potato slices, courgette slices and tomatoes and sauce into a suitable sized glass pyrex dish. Add grated cheese on top. Put dish on the rack. |
| A-12 | Grilled Tomatoes | 400 | 1-2 | Rinse and clean tomatoes, cut them into halves and put in an ovenware dish. Add grated cheese on top. Put dish on rack. |

## USING THE HEALTHY COOKING PROGRAMMES (POULTRY)

The following table presents the 3 Healthy Cooking auto programmes for cooking poultry. It contains its quantities, standing times and appropriate recommendations. Programmes 1-2 are running with microwave energy only. Programmes 3 are running with a combination of microwaves and grill.

| Code | Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| A-1 | Chicken Breast | 300 (2 pcs) | 2 | Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. |
| A-2 | Turkey Breast | 300 (2 pcs) | 2 | Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. |
| A-3 | Roast chicken | 1200 | 5 | Before Cooking, preheating the grill for 3-4 minutes. Brush chicken with oil and spices. Put chicken first breast side down. Turn over when oven beeps. (breast side up on pyrex dish) Stand for 5 minutes after cooking. |

## USING THE HEALTHY COOKING PROGRAMMES (FISH)

The following table presents the 6 Healthy Cooking auto programmes for cooking fish. It contains its quantities, standing times and appropriate recommendations. Programmes 1-4 are running with microwave energy only. Programmes 5-6 are running with a combination of microwaves and grill.

| Code | Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| A-1 | Fresh Fish fillet | 300 (2 pcs) | 1-2 | Rinse fish and put on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. |
| A-2 | Fresh Salmon Filet | 300 (2 pcs) | 1-2 | Rinse salmon and put on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. |
| A-3 | Fresh Prawns | 250 | 1-2 | Rinse prawns on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. |



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| Code | Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| A-4 | **Fresh Trout** | 400 (2 fish) | 2 | Put 2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tablespoon lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. |
| A-5 | **Roast Fish** | 400 (2 fish) | 3 | Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover, as soon as the beep sounds. |
| A-6 | **Grilled Salmon steaks** | 300 (2 steaks) | 2 | Put salmon steaks evenly on the high rack. Turnover, as soon as the beep sounds. |

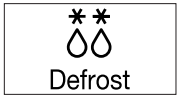
## USING THE DEFROST FEATURE

The Defrost feature enables you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically.
You simply select the programme and the weight.

Use only dishes that are microwave-safe.

First, place the frozen food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Defrost** button one or more times. (Refer to the table on the side).

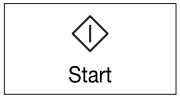



2. Set the weight of food by pressing the number buttons.

dF-1. dF-2, dF-3 : press the number buttons to select the weight from 0.2 Kg ~ 1.5 Kg

dF-4 : press the number buttons (1~8) to select the weight 1. 125 g, 2. 250 g, 3. 375 g, 4. 500 g, 5. 625 g, 6. 750 g, 7. 875 g, or 8. 1000 g

3. Press the **Start** button.




**Result :**

- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.
- Press **Start** button again to finish defrosting.

You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled “ONE-STAGE COOKING” on page 15 for further details.

## USING THE DEFROST PROGRAMMES

The following table presents the various defrsot programmes, quantities, standing times and appropriate recommendations. Remove all kinds of package material before defrosting.

| Code | Item | Weight (g) | Standing time(min.) |
|---|---|---|---|
| dF-1 | Meat | 200-1500 | 20-60 |
| | **Remarks** | | |
| | Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. | | |
| dF-2 | Poultry | 200-1500 | 20-60 |
| | **Remarks** | | |
| | Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. | | |

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| Code | Item | Weight (g) | Standing time(min.) |
|---|---|---|---|
| dF-3 | Fish | 200-1500 | 20-50 |
| | **Remarks** | | |
| | Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. | | |
| dF-4 | Bread/Cake | 125-1000 | 5-20 |
| | **Remarks** | | |
| | Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. | | |

Select the manual defrosting function with a power level of 180 w if you want to defrost food manually. For further details on manual defrosting and defrosting time, refer to the page 24-25.

## USING THE READY MEAL FEATURES

The Ready Meals feafures include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level. You simply select the weight.

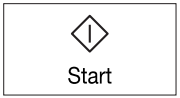
Use only dishes that are microwave-safe.

First, place the food in the centre of the turntable and close the door.

1. Press the **Ready Meal** buttons once or twice.
   - Press **Ready Meal** button once : 1. Ready Meal (Chilled)
   - Press **Ready Meal** button twice : 2. Vegetarian Meal (chilled)

2. Press the Number **1** or **2** button to select the serving weight you want. (Refer to the Ready Meals Chart below for the weight)

3. Press **Start** (⏀) button to begin cooking.




## USING THE READY MEAL PROGRAMMES

The following table presents the Ready Meal auto reheat programmes, quantities, standing times and appropriate recommendations. Those programmes are running with microwave energy only.

| Code | Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|---|---|---|
| A-1 | **Ready Meal** (chilled) | 300-350<br>400-450 | 2-3 | Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). |
| A-2 | **Vegetarian Meal** (chilled) | 300-350<br>400-450 | 2-3 | Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). |



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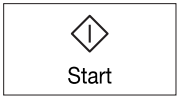
## USING THE CAFETERIA FEATURES

The Cafeteria feature has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing Cafeteria button. First, place the food in the centre of the turntable and close the door.

1. Press the **Cafeteria** (🍵) button once or more times to select serving size.

2. Press **Start** (◈) button to begin cooking.




When the cooking time is over, the oven will beep. The oven will then beep 3 times (Once every minute).

## USING THE CAFETERIA PROGRAMMES

The following table presents Cafeteria auto reheat programmes, quantities, standing times and appropriate recommendations. Those programmes are running with microwave energy only.

| Food | Serving size (ml) | Standing time (min.) | Recommendations |
|---|---|---|---|
| **Cafeteria** (coffee, tea and water) | 150 ml (1 cup)<br>300 ml (2 cups)<br>450 ml (3 cups)<br>600 ml (4 cups) | 1-2 | Pour into cup and reheat uncovered. Put cup in the centre of turntable. Keep in microwave oven during standing time and stir well. |

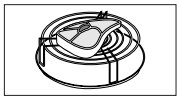
## DEMONSTRATION MODE

You can use the Demonstration Mode to see how your microwave oven operates without the oven heating.

1. Hold the "**0**" button and then press the "**3**" button.
   To turn demo mode off, repeat step 1 above.

## USING THE GRILL COOK BUTTON

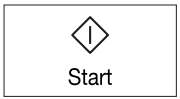
For more time savings plus the benefits of grilling, use the Grill mode directly after microwave cooking.
This feature allows you to grill some of your favorite foods using the radiant heat from the grilling element.
For best results, place the food on the metal rack which is placed on the turntable tray. The rack is to be used for grilling only.
Do not leave it in the oven after grilling or use when microwaving.



1. Use the **Number** buttons to set the grilling time. For example, to 10 minutes enter 1,0,0,0. (Up to 60 minutes maximum.)
   To enter 30 minutes, the display will show:
   Press the **Pause/Cancel** button, then re-enter the buttons to set a cooking time.

2. Press the **Grill** (⋂⋃) button.

3. Press **Start** (◈) button. The display counts down the time and beeps when the time has elapsed.




Do not worry if the heater turns off and on while grilling. This system is designed to prevent overheating of the oven.

Always use oven gloves when touching the dishes in the oven, as they will be very hot.

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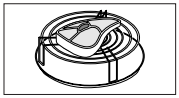
## CHOOSING THE ACCESSORIES

Use microwave-safe recipients; do not use plastic containers, dishes, paper cups, towels, etc.

If you wish to select the combined cooking mode (grill and microwave), use only dishes that are microwave-safe and ovenproof.



For further details on suitable cookware and utensils, refer to the Cookware Guide on page 26-27.

## USING THE COMBI COOK BUTTON

You can also combine microwave cooking with the grill, to cook quickly and grill at the same time.

**ALWAYS** use microwave-safe and oven-proof cookware. Glass or ceramic dished are ideal as they allow the microwaves to penetrate the food evenly.

**ALWAYS** use oven gloves when touching the recipients in the oven, as they will be very hot.

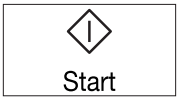
1. Use the **Number** buttons to set the combine time. For example, to set 10 minutes, enter 1,0,0,0 (up to 60 minutes maximum).
   To enter 60 minutes, the display will show:
   Press the **Stop/Cancel** (▽) button, then re-enter the buttons to set a cooking time.

2. Select the appropriate power level by pressing the **MW+Grill** (♨) button until the corresponding combi mode is displayed.

   Cb-1 : 630 W (out power) MWO + Grill
   Cb-2 : 450 W (out power) MWO + Grill
   Cb-3 : 270 W (out power) MWO + Grill

You cannot set the temperature of the grill.

3. Press **Start** (◇) button. The display counts down the time and beeps when the time has elapsed.

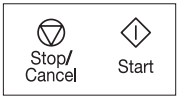



## SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

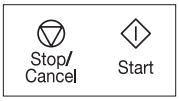
1. Press the **Stop/Cancel** (▽) and **Start** (◇) buttons for two second.

   **Result :** The display shows “On”




2. To switch the beeper back on, press the **Stop/ Cancel** (▽) and **Start** (◇) buttons again at the same time.

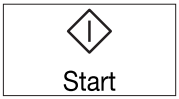
   **Result :** display shows “OFF”.




3. Press **Start** (◇) button. The display returns to the time of day.

   **Result :**

   - When Beep on : The oven operates with the beeper on.
   - When Beep off : The oven does not beep each time you press a button.




## SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

1. Press the Number **0** and **2** buttons for 3 seconds.

   **Result :**

   - The oven is locked (no functionscan be selected).
   - The display shows “Loc”.

2. To unlock the oven, press the Number **0** and **2** buttons again for 3 seconds.

   **Result :** The oven can be used normally.

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## COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

| Cookware | Microwave-safe | Comments |
|---|---|---|
| **Aluminum foil** | ✓✗ | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| **Crust plate** | ✓ | Do not preheat for more than 8 minutes. |
| **China and earthenware** | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| **Disposable polyester cardboard dishes** | ✓ | Some frozen foods are packaged in these dishes. |
| **Fast-food packaging** | | |
| • Polystyrene cups containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| • Paper bags or newspaper | ✗ | May catch fire. |
| • Recycled paper or metal trims | ✗ | May cause arcing. |
| **Glassware** | | |
| • Oven-to-tableware | ✓ | Can be used, unless decorated with a metal trim. |
| • Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| • Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| **Metal** | | |
| • Dishes | ✗ | May cause arcing or fire. |
| • Freezer bag twist ties | ✗ | |
| **Paper** | | |
| • Plates, cups, napkins and kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| • Recycled paper | ✗ | May cause arcing. |
| **Plastic** | | |
| • Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. |
| • Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| • Freezer bags | ✓✗ | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| **Wax or grease-proof paper** | ✓ | Can be used to retain moisture and prevent spattering. |

✓ **: Recommended** ✓✗ **: Use Caution** ✗ **: Unsafe**





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## COOKING GUIDE

### MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

### COOKING

**Cookware for microwave cooking:**
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

**Food suitable for microwave cooking:**
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

**Covering during cooking**
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process.
Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

**Standing times**
After cooking is over food the standing time is important to allow the temperature to even out within the food.

**Cooking Guide for frozen vegetables**

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

| Food | Portion | Power | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| Spinach | 150 g | 70 % | 4½-5½ | 2-3 | Add 15 ml (1 tablespoon) cold water. |
| Broccoli | 300 g | 70 % | 9-10 | 2-3 | Add 30 ml (2 tablespoon) cold water. |
| Peas | 300 g | 70 % | 7½-8½ | 2-3 | Add 15 ml (1 tablespoon) cold water. |
| Green beans | 300 g | 70 % | 8-9 | 2-3 | Add 30 ml (2 tablespoon) cold water. |
| Mixed vegetables (carrots/peas/ corn) | 300 g | 70 % | 8-9 | 2-3 | Add 15 ml (1 tablespoon) cold water. |
| Mixed vegetables (chinese style) | 300 g | 70 % | 8½-9½ | 2-3 | Add 15 ml (1 tablespoon) cold water. |



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## Cooking Guide for rice and pasta

**Rice :** Use a large glass pyrex bowl with lid - rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

**Pasta :** Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

| Food | Portion | Power | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| White rice (parboiled) | 250 g | 90 % | 16-17 | 5 | Add 500 ml cold water. |
| Brown rice (parboiled) | 250 g | 90 % | 21-22 | 5 | Add 500 ml cold water. |
| Mixed rice (rice + wild rice) | 250 g | 90 % | 17-18 | 5 | Add 500 ml cold water. |
| Mixed corn (rice + grain) | 250 g | 90 % | 18-19 | 5 | Add 400 ml cold water. |
| Pasta | 250 g | 90 % | 11-12 | 5 | Add 1000 ml hot water. |

## Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.

**Hint :** Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (90 %).

| Food | Portion | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|
| Broccoli | 250 g<br>500 g | 4-4½<br>7-7½ | 3 | Prepare even sized florets. Arrange the stems to the centre. |
| Brussels sprouts | 250 g | 5½-6½ | 3 | Add 60-75 ml (4-5 tbsp.) water. |
| Carrots | 250 g | 4½-5 | 3 | Cut carrots into even sized slices. |
| Cauliflower | 250 g<br>500 g | 5-5½<br>8½-9 | 3 | Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. |
| Courgettes | 250 g | 3½-4 | 3 | Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender. |
| Egg plants | 250 g | 3½-4 | 3 | Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice. |
| Leeks | 250 g | 4½-5 | 3 | Cut leeks into thick slices. |
| Mushrooms | 125 g<br>250 g | 1½-2<br>3-3½ | 3 | Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. |





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| Food | Portion | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|
| Onions | 250 g | 5½-6 | 3 | Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water. |
| Pepper | 250 g | 4½-5 | 3 | Cut pepper into small slices. |
| Potatoes | 250 g<br>500 g | 4-5<br>7½-8½ | 3 | Weigh the peeled potatoes and cut them into similar sized halves or quarters. |
| Turnip cabbage | 250 g | 5-5½ | 3 | Cut turnip cabbage into small cubes. |

## REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

### Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

### Power levels and stirring

Some foods can be reheated using 90 % power while others should be reheated using 70 %, 50 % or even 30 %.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

### Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference. Always make sure that the reheated food is piping hot throughout. Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart. Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

## REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

### Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

| Food | Portion | Power | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| Drinks (coffee, tea and water) | 150 ml (1 cup)<br>250 ml (1 mug) | 90 % | 1-1½<br>1½-2 | 1-2 | Pour into cup and reheat uncovered. Put cup/ mug in the centre of turntable. Keep in microwave oven during standing time and stir well. |
| Soup (chilled) | 250 g | 90 % | 3-3½ | 2-3 | Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving. |



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| Food | Portion | Power | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| Stew (chilled) | 350 g | 70 % | 5½-6½ | 2-3 | Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. |
| Pasta with sauce (chilled) | 350 g | 70 % | 4½-5½ | 3 | Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. |
| Filled pasta with sauce (chilled) | 350 g | 70 % | 5-6 | 3 | Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. |
| Plated meal (chilled) | 350 g | 70 % | 5½-6½ | 3 | Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. |

## REHEATING BABY FOOD

**BABY FOOD:** Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30–40 °C.

**BABY MILK:** Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca 37 °C.

**REMARK:** Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

### Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

| Food | Portion | Power | Time | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| Baby food (vegetables + meat) | 190 g | 70 % | 30 sec. | 2-3 | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully. |
| Baby porridge (grain + milk + fruit) | 190 g | 70 % | 20 sec. | 2-3 | Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully. |





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| Food | Portion | Power | Time | Standing time (min.) | Instructions |
|---|---|---|---|---|---|
| Baby milk | 100 ml<br>200 ml | 30 % | 30-40 sec.<br>50 sec. to 1 min. | 2-3 | Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully. |

## MANUAL DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.
Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away. Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting. Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

**Hint :** Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (20 %).

| Food | Portion | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|
| **Meat** | | | | |
| Minced beef | 250 g<br>500 g | 6½-7½<br>10-12 | 5-25 | Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! |
| Pork steaks | 250 g | 7½-8½ | | |
| **Poultry** | | | | |
| Chicken pieces | 500 g (2 pcs) | 10-11 | 15-40 | First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! |
| Whole chicken | 900 g | 23-25 | | |
| **Fish** | | | | |
| Fish fillets | 200 g (2 pcs)<br>400 g (4 pcs) | 5-6<br>9-10 | 5-15 | Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time! |
| **Fruits** | | | | |
| Berries | 250 g | 6-7 | 5-10 | Distribute fruits on a flat, round glass dish (with a large diameter). |



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| Food | Portion | Time (min.) | Standing time (min.) | Instructions |
|---|---|---|---|---|
| **Bread** | | | | |
| Bread rolls (each about 50 g) | 2 pcs<br>4 pcs | ½-1<br>1½-2 | 5-20 | Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! |
| Toast/ Sandwich | 250 g | 4½-5 | | |
| German bread (wheat+rye flour) | 500 g | 8-10 | | |

## GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 3-4 minutes will make the food brown more quickly.

**Cookware for grilling:**

Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

**Food suitable for grilling:**

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

**Important remark:**

Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

## MICROWAVE + GRILL

This cooking mode combines the radiant heat that is coming from the grill with the speed of microwave cooking. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly. Three combination modes are available with this model: 70 % + Grill, 50 % + Grill and 30 % + Grill.

**Cookware for cooking with microwave + grill**

Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

**Food suitable for microwave + grill cooking:**

Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

**Important remark:**

Whenever the combination mode (microwave + grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following chart.

The food must be turned over, if it is to be browned on both sides.





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### Grill Guide for frozen food

Use the power levels and times in this table as guide lines for grilling.

| Frozen food | Portion | Power | 1st side time (min.) | 2nd side time (min.) | Instructions |
|---|---|---|---|---|---|
| Bread rolls (each ca. 50 g) | 2 pcs<br>4 pcs | MW + Grill | 30 % + Grill<br>1-1½<br>2-2½ | Grill only<br>1-2<br>1-2 | Arrange rolls in a circle on rack. Grill the second side of the rolls up to the crisp you prefer. Stand for 2-5 minutes. |
| Baguettes + topping (tomatoes, cheese, ham, mushrooms) | 250-300 g (2 pcs) | 50 % + Grill | 8-9 | - | Put 2 frozen baguettes side by side on the rack. After grilling stand for 2-3 minutes. |
| Gratin (vegetables or potatoes) | 400 g | 50 % + Grill | 13-14 | - | Put frozen gratin into a small, round glass pyrex dish. Put the dish on the rack. After cooking stand for 2-3 minutes. |
| Pasta (cannelloni, macaroni, lasagne) | 400 g | MW + Grill | 70 % + Grill<br>13½-14½ | Grill only<br>2-3 | Put frozen pasta into a small flat rectangular glass pyrex dish. Put the dish directly on the turntable. After cooking stand for 2-3 minutes. |
| Chicken nuggets | 250 g | 50 % + Grill | 5-5½ | 3-3½ | Put chicken nuggets on the rack. Turn over after first time. |
| Oven chips | 250 g | 50 % + Grill | 9-11 | 4-5 | Put oven chips evenly on baking paper on the rack. |

### Grill Guide for fresh food

Preheat the grill with the grill-function for 3-4 minutes.
Use the power levels and times in this table as guide lines for grilling.

| Fresh food | Portion | Power | 1st side time (min.) | 2nd side time (min.) | Instructions |
|---|---|---|---|---|---|
| Toast slices | 4 pcs (each 25 g) | Grill only | 3-3½ | 4½-5 | Put the toast slices side by side on the rack. |
| Bread rolls (already baked) | 2-4 pieces | Grill only | 2-3 | 2-3 | Put bread rolls first with the bottom side up in a circle directly on the turntable. |
| Grilled tomatoes | 200 g (2 pcs)<br>400 g (4 pcs) | MW + Grill | 30 % + Grill<br>5-6<br>7½-8½ | Grill only<br>2-3 | Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the rack. |
| Toast hawaii (ham, pineapple, cheese slices) | 2 pcs (300 g) | 50 % + Grill | 3½-4 | - | Toast the bread slices first. Put the toast with topping on the rack. Put 2 toasts opposite directly on the rack. Stand for 2-3 minutes. |
| Baked potatoes | 250 g<br>500 g | 70 % + Grill | 5-6<br>8-9½ | - | Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill. |
| Chicken pieces | 450-500 g (2 pcs) | 30 % + Grill | 10-12 | 12-13 | Prepare chicken pieces with oil and spices. Put them in a circle with the bones to the middle. Put one chicken piece not into the centre of the rack. Stand for 2-3 minutes. |



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| Fresh food | Portion | Power | 1st side time (min.) | 2nd side time (min.) | Instructions |
|---|---|---|---|---|---|
| Lamb chops/ beef steaks (medium) | 400 g (4 pcs) | Grill only | 12-15 | 9-12 | Brush the lamb chops with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes. |
| Pork steaks | 250 g (2 pcs) | MW + Grill | 300 % + Grill 7-8 | Grill only 6-7 | Brush the pork steaks with oil and spices. Lay them in a circle on the rack. After grilling stand for 2-3 minutes. |
| Baked apples | 1 apple (ca. 200 g) 2 apples (ca. 400 g) | 30 % + Grill | 4-4½ 6-7 | - | Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the turntable. |
| Roast chicken | 1200 g | 70 % + Grill | 16-18 | 13-15 | Brush chicken with oil and spices. Put chicken first breast side down, second breast side up on pyrex dish. Stand for 5 minutes after grilling. |

## SPECIAL HINTS

### MELTING BUTTER
Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 90 %, until butter is melted.

### MELTING CHOCOLATE
Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 50 % until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

### MELTING CRYSTALLIZED HONEY
Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 30 % until honey is melted.

### MELTING GELATINE
Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 30 %.
Stir after melting.

### COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

### COOKING JAM
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 90 %.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

### COOKING PUDDING
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %.
Stir several times well during cooking.

### BROWNING ALMOND SLICES
Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 70 %.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!





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## WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

If you have any of the problems listed below try the solutions given.

**This is normal.**

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

**The oven does not start when you press the Start button.**

- Is the door completely closed?

**The food is not cooked at all.**

- Have you set the timer correctly and/or pressed the (◊) button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

**The food is either overcooked or undercooked.**

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

**Sparking and cracking occur inside the oven (arcing).**

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

**The light bulb is not working.**

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

**The oven causes interference with radios or televisions.**

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

**Smoke and bad smell when initial operating.**

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read.

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

## ERROR MESSAGE

**"SE" message indicates.**

- The "SE" message is Clean the keys and check if there is water on the surface around key. Turn off the microwave oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.



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## TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

| Model | MG34F602MAT |
|---|---|
| **Power source** | 230 V ~ 50 Hz |
| **Power consumption**<br>Microwave<br>Grill<br>Combined mode | <br>1400 W<br>1500 W<br>2900 W |
| **Output power** | 100 W / 900 W (IEC-705) |
| **Operating frequency** | 2450 MHz |
| **Magnetron** | OM75P(31) |
| **Cooling method** | Cooling fan motor |
| **Dimensions (W x H x D)**<br>Outside<br>Oven cavity | <br>523 x 297 x 429 mm<br>373 x 233 x 393 mm |
| **Volume** | 34 liter |
| **Weight**<br>Net | <br>17 kg |

## MEMO





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## MEMO



## MEMO



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## MEMO

## MEMO





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QUESTIONS OR COMMENTS

| COUNTRY | CALL | OR VISIT US ONLINE AT |
|---|---|---|
| U.A.E | 800-SAMSUNG (726-7864) | www.samsung.com |
| OMAN | 800-SAMSUNG(726-7864) | www.samsung.com/ae (English)<br>www.samsung.com/ae_ar (Arabic) |
| KUWAIT | 183-2255 (183-CALL) | |
| BAHRAIN | 8000-4726 | |
| Qatar | 800-2255 (800-CALL) | |
| SAUDI ARABIA | 9200-21230 | www.samsung.com/sa (Arabic) |
| EGYPT | 08000-726786 | www.samsung.com |
| JORDAN | 800-22273 | www.samsung.com/Levant(English) |
| | 065777444 | |
| Syria | 18252273 | |
| IRAN | 021-8255 | www.samsung.com |
| MOROCCO | 080 100 2255 | |
| TURKEY | 444 77 11 | |
| NIGERIA | 0800-726-7864 | |
| GHANA | 0800-10077 | |
| | 0302-200077 | |
| Cote D' Ivoire | 8000 0077 | |
| SENEGAL | 800-00-0077 | |
| CAMEROON | 7095- 0077 | |
| KENYA | 0800 545 545 | |
| UGANDA | 0800 300 300 | |
| TANZANIA | 0685 88 99 00 | |
| SOUTH AFRICA | 0860-SAMSUNG(726-7864) | |
| BOTSWANA | 0800-726-000 | |
| NAMIBIA | 8197267864 | |
| ANGOLA | 91-726-7864 | |
| ZAMBIA | 211350370 | |
| TUNISIA | 80-1000-12 | |

**Code No.: DE68-04193B**